

Do You Know Your Own Business?

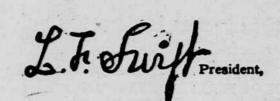
If you own shares in a business do you want a Government employe to tell your executives how to run your business?

If you are a loyal employe, do you want a political appointee to have the power to injure your concern by hampering its operations or by interfering with its efficiency?

Perhaps you have noticed the effect of Government control on the railroads, telegraph, and telephone.

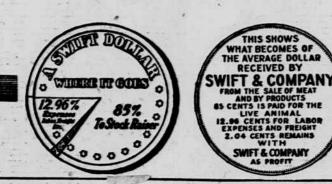
Bills have been introduced to license and regulate the packing industryperhaps your business will be next.

You would probably dislike to have this happen to your business even more than you would dislike to have your daily supply of meat interfered with.



Swift & Company, U. S. A.

Washington Local Branch, 10-14 Center Market D. T. Dutrow, Manager



Experienced · Advertisers Prefer The · Star Swift and Company,

OfInterest to Women Bronze of Queen, After Whom It

THE RETURN OF KNIFE PLEATING



Paris rarely puts collars on any of her necklines, but the American and the necklines, but the American and English carry out their ewn ideas here. They add the band of white, in embroidered batiste, organdie or net.

were going to their places in the country or to warmer climates than Paris has proved this summer, which, with its rain, mist and cold nights, has taken philosophy to stand without losing enthusiasm.

The resorts on the coast were rainswept the first part of the summer,

The Home Soda Fountain. | ITTLE STORIES have a soda water fountain n your home, albeit there have been

small boys who determined that when they grew to man's estate and made a fortune this was one of the things they would do. You have probably had no such ambitions, but there are times when some of the concoctions that are contrived by the ingenious "soda dispenser" are not to be de-spised and when you would no doubt-rejoice your guests were you to serve them.

rejoice your guests were you to serve them.

"Sundaes" are not at all difficult. And if you want to please a company of young guests you would be sure to do so by passing around at refreshment time a list of various sorts of sundaes. With a freezer of good vanilla ice cream on which to draw and some whipped cream the rest is easy. To make various sorts of marshmallow sundae you should buy some of the cream marshmallow, such as comes put up in little glass bottles for just that purpose. You might have some fudge mixture made and ready in a double boiler for those who order fudge sundae. One sort of chocolate sundae that is easier to make is what is called in one confectioner's a Beverley Sunday. This consists of a foundation of vanilla ice cream, then some chocolate sirup, whipped cream and on top of the whipped cream and on top of the whipped cream a grating of butter chocolate.

Homemade canned or preserved strawberries and cherries, canned fruit should be ready for various sorts of fruit sundaes. Maple sirup sugar should be cooked up to a thick sirup, and there should be some broken pean nut meats and maraschino or candied cherries for garnishing.

To make homemade soda water all you need is a couple of charged-water siphone on ice. Then with ice ceam and your various sorts of sirup you should be able to concoct drinks that are quite as tempting as those of the best soda fountain in town.

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Wholesale Selling Prices of Beef in Washington

The following are the average wholesale prices of beef realized by Swift and Company from sales to the trade in the city of Washington for the fourteen weeks, ending August 23, 1919, as published in the newspapers.

A CONTRACTOR OF THE CONTRACTOR	
Ending	Per Cwt
May 17th	\$22.82
May 24th	21.80
May 31st	20.72
June 7th	20,10
June 14th	18.53
June 21st	18.95
June 28th	19.55
July 5th	18.79
July 12th	19.34
July 19th	19.85*
July 26th	19.49
August 2d	17.44
August 9th	19.65
August 16th	18.46
August 234	18.89
*Through cieri price originally \$17.70.	

U. S. A.

VICTORIA TO GET STATUE.

Was Named, Held Up by War. LONDON, August 12 (Correspondence of the Associated Press) .- A statue in bronze of Queen Victoria made for the government of British

Transparent Oven Dishes

Here are the latest and most successful utensils for cooking purposes ever put on the market.

Those who have been quick to see the merits of "Pyrex" are most enthusiastic over the results obtained. "Pyrex" dishes absorb

and retain nearly all the oven heat, insuring you considerable reduction in the size of your fuel bills. All shapes and sizes

may be obtained in "Pyrex" transparent oven

Round or Oval Casseroles-1-qt. size . . . \$1.50 each 11/2-qt. size . . \$1.75 each 2-qt. size \$2.00 each 2½-qt. Round Casseroles,

\$2.50 each 1-qt. Baking Dish. . 85c each 11/2-qt. Baking Dish. \$1 each Loaf Pans 90c each Jelly Cake Pans...75c each Pie Plates . 75c and 90c each 4-oz. Custard Cups,

6-oz. Custard Cups, \$3.00 dozen

31/2-oz. Ramekins, \$1.80 dozen 4-oz. Ramekins . \$2.50 dozen

Dulin & Martin Co.

1215 F St. Through to 1214-18 G St.

If the Flour is Right, Baking is a Pleasure ===



It Speaks for Itself

All flours, however, are not adapted to family uses, and when you get the wrong Flour is when the cooking goes

Washington Flour Is Family Flour

-blended expressly for family use-no matter whether you are baking yeast bread, dainty biscuits or delicate pastry you have the exact flour you require in Washington Four.

Another thing-Washington Flour is made right here in Washington-so local pride goes into the making of it.

For Sale by all Grocers.

It pays to specify Washington Flour.

ed the continuous and almost un-broken procession of just two types of clothes in Paris snatch eagerly at something new, something that prom-ises a break toward a new alignment in material and color.

In America we have far more va-riety in clothes than in Europe, for over here all nations wear what Paris

does, and Paris simply repeats the same silhouette. No other nation has tried to experiment with originations except America. For this reason the new type of popular gown over here,

the knife-pleated one, may be re-ceived coldly by a country that is not wearied by monotony, because it does

not exist. The woman who wants to appear young, however, and keep the appeanance of a slim figure, would do well to adopt these childishly simple gowns. They have no more complex-

gowns. They have no more complexity than a primer. Often the neck is cut into a deep V, but the round decolletage, so beloved by the French woman, holds its own with no sign of decreasing strength. It is not the best neckline for the Anglo-Saxon. She is apt to be too sturdily built across the shoulders. She usually needs the cloth brought up to the

needs the cloth brought up to the place where the neck goes into the shoulder; after that detail is attended to she can cut it as low in front

as she desires.

An Undeserved Bad Name.

sounded a clear, "Kow-kow-kow-kowkow-kow." It was quite unlike any verse Peter had heard that Spring and he had exclaimed, "Who's that!"

"That's Cuckoo," said Kitty the Catbird. "Do you mean to say you don't know Cuckoo?"

know Cuckoo?"
"Of course I know him," retorted Peter. "I had forgotten the sound of his voice, that's all. Tell me, is it true that Mrs. Cuckoo is no better than Sally Sly the Cowbird, and lays her eggs in the nests of other birds; I've heard that said of her."
"There isn't a wond of truth in it," declared Kitty emphatically. "She builds her nest, such as it is, and she looks after her own children. The Cuckoos have been given a bad name because of some good-for-nothing cousins of theirs who live across the ocean where Bully the English Sparocean where Bully the English Spar-row belongs, and who, if all reports are true, really are no better than Sally Sly. It's funny how a bad name sticks. The Cuckoos have been ac-



Pick Off the Hairy Caterpillars.

cused of stealing the eggs of other birds, but I've never known them to do it and I've lived neighbor to them for a long time. As a matter of fact they are mighty useful birds. Farmer Brown ought to be tickled to death that-Mr. and Mrs. Cuckoo have come back to the Old Orchard this year. back to the Old Orchard this year. Do you see that cobwebby nest with all those hairy caterpillars on it and around it up in that tree?"

Peter replied that he did and that he had seen a great many nests just like it and had noticed how the caterpillars ate all the leaves near them.

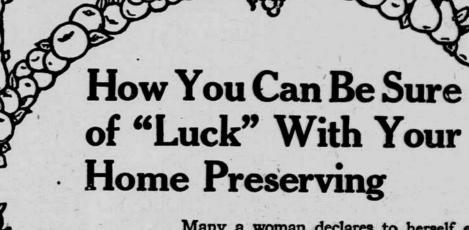
"I'll venture to say that you won't

pillars ate all the leaves near them.
"I'll venture to say that you won't see many leaves eaten around that nest," replied Kitty. "Those are called tent caterpillars and they do an awful lot of damage. I can't bear them myself because they are so hairy. Very few birds will touch them. But Cuckoo likes them. There he comes now; just watch him."

A long, slim, dovelike-appearing bird alighted close to the caterpillars' nest. Above he was brownish gray with just a little greenish tinge. Beneath he was white. His twings were

with just a little greenish tinge. Beneath he was white. His wings were reddish brown. His tall was a little longer than that of Mourner the Dove. The outer feathers were black tipped with white, while the middle feathers were the color of his back. The upper half of his bill was black, but the under half was yellow and from this he was called the Yellow-billed Cuckoo. He has a cousin with ann all-black bill who is called the Black-billed Cuckoo.

Cuckoo made no sound, but began to pick off the hairy caterpillars and swallow them. When he had eaten all those outside he tore open the nest and picked out those inside, then he fiew off as silently as he had come.



Many a woman declares to herself every year-"Well, if I ever try to put up fruit

Sometimes it is because the jelly won't "jell", or perhaps a beautiful jar of jam turns out tough or "candied".

You will find all your preserving troubles a thing of the past if you will just make your preserving syrup of 1/2 Karo (Red Label) and 1/2 sugar, instead of sugar alone.

Even the beginner can put up fruit perfectly with this recipe—and the most experienced housewife will welcome the advantages of Karo in her preserving.

With this recipe, there is no danger of jams. or jellies coming out too thin. No danger of

Karo is a fine, clear syrup, with a natural affinity for the juices of the fruit.

It blends the sugar with the fruit juicebrings out all the "fruity" flavor.

For Cooking, Baking and Candy Making Karo (Red Label) is used in millions of homes. In all cooking and baking recipes use Karo instead of sugar. It is sweet, of delicate flavor, and brings out the natural flavor of the food.

Use 1/2 Karo CORN PRODUCTS REFINING CO. and 1/2 sugar

Makes perfect Jams, jellies and preserves.

FREE

when you have the sixty-eight page CornProductsCook Book handy. Won-

derful recipes — easy to follow. Beautiful illustra-

tions. Write us to-

day for it. It is free.



